

Seppeltsfield

Rich Rare Apera DP 38

THE FACTS

COUNTRY: Australia

REGION: South Australia

APPELLATION: Barossa

CEPAGE: 90% Palomino, 10% Grenache

WINEMAKING: The Seppeltsfield Solero collection is inspired by the traditional Spanish and Portuguese 'fractional blending' method of aging wines. This system delivers high quality and style consistency by blending younger wines into old. After utilizing only the very first cut of free-run juice and fortification with a neutral spirit, the DP38 material is matured in solera nurseries to an average age of 18 years. The Rich Rare Apera sees no influence from a flor yeast layer, modeled after the classic oloroso style.

ALCOHOL BY VOLUME: 23.5%

AGING: Matured in solera nurseries to an average age of 16 years

ANNUAL PRODUCTION: 400 cases

THE STORY

Seppeltsfield is quite literally one of the most historic estates in all of Australia, established in the Barossa Valley by Joseph and Johanna Seppelt in 1851, just 15 years after the European settlement of South Australia. The Seppelt family maintained ownership of Seppeltsfield until 1935. The company then went into a period of corporate ownership before returning to independent ownership in 2007, under longtime Seppelt winemaker and viticulturist Warren Randall. The estate has become a continuation of the Seppelt family legacy, with a focus on world-class, historic fortified wines as well as affordable, balanced and nuanced classic dry wine styles. Seppeltsfield is dedicated to respecting its significant history alongside an eye to the future: respecting its heritage in a modern world.

THE ADJECTIVES

OVERALL: Complex and unique fortified

AROMAS / FLAVORS: Dried citrus, toasted pine nut, honey, leather, orange marmalade

MOUThFEEL: Long and supple

THE SELLING POINTS

Unique fortified style from a historic winery

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

PAIRING: Roasted duck, blue cheese, french onion soup

